



**South Central District Health**

*Keeping your family & community healthy*

5. Sponges may not be used on food-contact surfaces, and artificial fingernails are not allowed unless gloves are worn.

The new rules are scheduled to be in effect by July 1, 2004, so during that time your inspectors will be busy training on the new rules and educating establishments about the changes.

If you have any questions about these changes, please call 734-5900, extension 209.



**South Central District Health**

1020 Washington St N, Twin Falls, ID 83301-3156

Partnerships for Healthy Communities in Blaine, Camas,  
Cassia, Gooding, Jerome, Lincoln, Minidoka,  
and Twin Falls Counties

# Food News

2004

**Building on Success**

**The times, they are a changin'**



## **Inside:**

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- Idaho food safety regulations being revised

## Food Safety Class Schedule—2004



your calendars and plan on training employees in one of the scheduled classes.

All classes are \$12 per person. Please call your local district office to pre-register. Payment is non-refundable, and class sizes are limited (you may bring snacks).

## District offices:

Twin Falls Office  
1020 Washington St. N.  
Twin Falls, ID 83301-3156  
208-734-5900  
Jim Lane or Julie Codr

Hailey Office  
513 N. Main/PO Box 162  
Hailey, ID 83333  
208-788-4335  
Mark Kralej

Burley Office  
2311 Parke Ave. E., Unit 4, Suite 4  
Burley, ID 83318  
208-678-8221  
Heidi Cranney

**TWIN FALLS OFFICE**

DATE	TIME
Jan. 20	8am-12pm
Feb. 17	1-5pm
Mar. 16	8am - 12pm
<b>April 20</b>	<b>5-9pm</b>
May 18	8am - 12pm
<b>June 15</b>	<b>5-9pm</b>
July 20	8am-12pm
<b>Aug. 17</b>	<b>5-9pm</b>
Sept. 21	1-5pm
Oct. 19	8am-12pm
Nov. 16	1-5pm
Dec. 21	8am-12pm

**HAILEY OFFICE**

Feb. 23	2-5pm
April 26	9am - 12pm
June 21	2-5pm
Aug. 23	9am - 12pm
Oct. 25	2-5pm
Dec. 13	9am - 12pm

**BURLEY OFFICE**

Jan. 8	1-5pm
Mar. 11	1-5pm
May 13	1-5pm
July 8	1-5pm
Sept. 9	1-5pm
Nov. 4	1-5pm

*Additional classes may be arranged with a minimum of 10 people. Pre-payment is required for additional classes.*

## Idaho Food Safety Regulations Being Revised

In 2002, the State of Idaho formed the Idaho Food Safety Advisory Committee (IFSAC) to study the idea of replacing the existing UNICODE with the 2001 FDA Model Food Code. The IFSAC was made up of representatives from all parts of the food industry—restaurants, grocery stores, retailer associations, private consultants, universities, and government. The committee discussed this issue in depth and voted nearly unanimously to replace the UNICODE with the FDA Model Food Code, which means we will have new food establishment rules in 2004. Following are a few of the more important changes:

1. The required cold-holding temperature is going from 45°F to 41°F.
2. The required hot-holding temperature is going from 140°F to 135°F.
3. All establishments must have a designated person-in-charge working every shift.
4. The person-in-charge is required to be trained in food safety and is responsible for supervising food safety during his/her shift.